

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
17 February 2005 (17.02.2005)

PCT

(10) International Publication Number
WO 2005/013723 A1

(51) International Patent Classification⁷: **A23L 1/30**,
1/229, C12N 1/06

(21) International Application Number:
PCT/EP2004/007837

(22) International Filing Date: 12 July 2004 (12.07.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
03102180.1 16 July 2003 (16.07.2003) EP

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(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN,
CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI,
GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE,
KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD,
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PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM,
ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM,
ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI,
FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,
SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ,
GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.

(54) Title: METHOD TO IMPROVE TASTE OF FOOD OR BEVERAGE WITH A REDUCED AMOUNT OF TOTAL FAT BY
ADDITION OF YEAST EXTRACT AND FOOD OR BEVERAGE THEREOF

(57) Abstract: The present invention discloses a method for improving the fat note in the taste and/or in the aroma and/or in the mouthfeel of a food with a reduced amount of fat by addition to the food of a yeast extract comprising free amino acids and at least 8% w/w of 5'-ribonucleotides. Preferably a yeast extract having a ratio of at most 3.5 between the percentage (w/w) of free amino acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP is used. Preferably, a yeast extract having a ratio of at most 12 between the percentage (w/w) of protein and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP is used. The invention also discloses a food with a reduced amount of fat with an improved fat note in the taste and/or in the aroma and/or in the mouthfeel.

WO 2005/013723 A1